

## NEW REFERENCES

[The references below are additional, new references that were not cited in the 2001 Draft *L. monocytogenes* Risk Assessment. Copies of these references are available in the public docket.

FDA Docket No 99N-1168: Food and Drug Administration, Dockets Management Branch (HFA-305), 5630 Fishers Lane, Room 1061, Rockville, MD 20852 and in the FSIS Docket No 00-048N: FSIS Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton Annex, 300 12<sup>th</sup> Street, SW., Washington, DC 20250-3700.]

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